

## Retail Food Establishment Inspection Report

Floyd County Health Department Telephone:812-948-4726

X678

Based on an inspection this day, the item(s) noted below identify violations of 410 IAC 7-24, Indiana Retail Food Establishment Sanitation Requirements. The time limit for correction of each violation is specified in the narrative portion of this report.

Establishn	nent Name			I The last to a No. of	T 70		<del></del>	
			's Gas & Food Mart	Telephone Number	Date of I (mm/dd/)		PERMIT #	
Establisha	114 O	27 (2)	Sat 4 for plant	812-923-7792	1. /		19-	
Establishii C&/	i i N	11-L	7 -20	19- 33				
Owner			imber and street, city, state, zip code)  150 Floyds Knobs, IN 47150		<u> </u>			
l Owner	Por	11	a Hollis	Purpose:	Follow-1		se Date	
Owner's A		_		1. Routine	NO IDdays			
580	1 Huy	11	50	2. Follow-up	Summary of Violations;			
Person in	Charge			3. Complaint	C O NC I R O			
j	- /	4	11:50 Holz	4. Pre-Operational	C NC / R			
Responsibl				5. Temporary	Menu Tv	pe (See back	of page)	
				6. HACCP				
Certified F	ood Mana	ger	// 11 01 01	7. Other (list)	1 2	3 V	4 5	
<u> </u>	_	D	nna Hollis 5-17-21					
• CRITICAL ITEMS ARE IDENTIFIED IN THE CHECKLIST AND NARRATIVE COLUMNS MARKED "C"								
• VIOLATION(S) REPEATED FROM PREVIOUS INSPECTIONS ARE DENOTED IN THE "SUMMARY OF VIOLATIONS" AND IN THE NARRATIVE BELOW AS "R"								
Section#	C/NC	R	Narrative			To Be Co	rrected By	
218	NC		Observed no light boils	in fumehood.		214	1	
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## **MENU TYPE**

1	Pre-packaged non-potentially hazardous foods. Limited preparation of nonpotentially hazardous foods.
2	Limited menu (1 or 2 main items). Pre-packaged raw ingredients are cooked or prepared to order. Retail food operations exclude deli or seafood departments. Raw ingredients require minimal assembly. Most products are cooked/prepared and served immediately. Hot and cold holding of potentially hazardous foods is restricted to single meal service. Preparation processes requiring cooking, cooling, and reheating are limited to 1 or 2 potentially hazardous foods.
3	Extensive handling of raw ingredients. Preparation process includes the cooking, cooling, and reheating of potentially hazardous foods. A variety of processes require hot and cold holding of potentially hazardous food. Advance preparation for next day-service is limited to 2 or 3 items. Retail food operations include deli and scafood departments.
4	Extensive handling of raw ingredients. Preparation processes include the cooking, cooling, and reheating of potentially hazardous foods. A variety of processes require hot and cold holding of potentially hazardous foods. Food processes include advanced preparation for next-day service. Category would also include those facilities whose service population is highly susceptible.
5	Extensive handling of raw ingredients. Food processing at the retail level, e.g., smoking and curing; reduced oxygen packaging for extended shelf-life.